

# Apa Deno

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	30 g	10 min	12 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %
Dry Hop	Citra	50 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	25 g	Gozdawa